

# PATENT ABSTRACTS OF JAPAN

(11)Publication number : 08-182486

(43)Date of publication of application : 16.07.1996

---

(51)Int.Cl.

A23L 3/015  
A23F 3/16  
A23L 2/42  
// A23L 2/38

---

(21)Application number : 07-000795

(71)Applicant : KAGOME CO LTD

(22)Date of filing : 06.01.1995

(72)Inventor : SATO SATORU

INAGUMA TAKAHIRO

ISHIGURO YUKIO

---

## (54) STERILIZATION OF LIQUID FOOD

### (57)Abstract:

**PURPOSE:** To effectively sterilize a liquid food such as a tea and potable water in a short time without deteriorating the quality of flavor, taste, etc., by sterilizing the liquid food under a super-high pressure after adding an amino acid, an oligopeptide, etc., having a specific molecular weight.

**CONSTITUTION:** In a sterilizing process for a liquid food such as a tea and potable water under a super-high pressure, the sterilization is carried out under  $\geq 400\text{MPa}$  at  $\leq 60^\circ\text{C}$  after adding an amino acid such as glycine, glutamic acid, cysteine and arginine and/or an oligopeptide such as glutathione, a tripeptide, having a molecular weight of  $\leq 400$  in an amount of 0.001-0.01w/v%. This process enables an effective sterilization in a shorter time than the conventional super-high-pressure sterilization without deteriorating the quality of flavor and taste.

---

## LEGAL STATUS

[Date of request for examination] 10.02.1997

[Date of sending the examiner's decision of rejection]

[Kind of final disposal of application other than the examiner's decision of rejection or

[application converted registration]

[Date of final disposal for application]

[Patent number] 3034435

[Date of registration] 18.02.2000

[Number of appeal against examiner's  
decision of rejection]

[Date of requesting appeal against examiner's  
decision of rejection]

[Date of extinction of right]

Copyright (C); 1998,2003 Japan Patent Office